

redients and vessels at hand. In order to succeed in making any kind of delicate dishes, one must give her whole attention to the details.

If whites of eggs are not perfectly cold, or if they are too fresh, they will not beat very stiff. Cream will not whip well unless at least thirty-six hours old, and very cold.

Cakes split in the center and burst open if the heat on the top is too hot, baking them too quickly.

All vegetables except potatoes should be cooked in uncovered dishes; if cabbage is rather strong and loses color, it is because it has been put on in cold water, or the kettle has been covered.

More cakes fail from "guessing" at proportions than is generally supposed. Use a divided and marked cup, and weigh accurately.

If meats are boiled rapidly, the fibre is apt to be tough and stringy, and the flavor poor. Meats should be cooked by simmering slowly in not too much water.

Mayonnaise dressing will separate when too much salt has been added to the egg yolks, or when the oil has been dropped too fast, or if the ingredients are not thoroughly chilled when used.

If compressed yeast is used in bread making, it should be sponged in the morning, as if allowed to stand over night, the yeast outgrows itself and dies. If dried yeast is used, it must be sponged at night, then given a thorough kneading in the morning, let rise, then molded and put into pans.

The center of the cake is the last part baked, and if not sufficiently cooked, will be soggy. Only by experience and a thorough knowledge

THIRTEEN YEARS

Unlucky Number for Dakota Woman.

The question whether the number "13" is really more unlucky than any other number has never been entirely settled.

A So. Dak. woman, after thirteen years of misery from drinking coffee, found a way to break the "unlucky spell." Tea is just as injurious as coffee because it contains caffeine, the drug in coffee. She writes:

"For thirteen years I have been a nervous wreck from drinking coffee. My liver, stomach, heart—in fact, my whole system being actually poisoned by it.

"Last year I was confined to my bed for six months. Finally it dawned on me that coffee caused the trouble. Then I began using Postum instead of coffee, but with little faith, as my mind was in such a condition that I hardly knew what to do next.

"Extreme nervousness and falling eyesight caused me to lose all courage. In about two weeks after I quit coffee and began to use Postum, I was able to read and my head felt clear. I am improving all the time and I will be a strong well woman yet.

"I have fooled more than one person with a delicious cup of Postum. Mrs. S. wanted to know where I bought my fine coffee. I told her my grocer had it and when she found out it was Postum she has used it ever since, and her nerves are building up fine.

"My brain is strong, my nerves steady, my appetite good, and best of all, I enjoy such sound, pleasant sleep." Name given by Postum Co., Battle Creek, Mich. Get the little book in pkg., "The Road to Wellville." "There's a reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

of the stove can one bake cake satisfactorily.

Cleaning Windows

Get a bottle of glycerine and some soft rags and a bundle of old, soft newspapers, and begin your cleaning. You will probably want a step-ladder, also, for a chair is not always a safe thing to stand on. Soak a small rag with glycerine and carefully go over every portion of the glass in one window, rubbing it well into the stubborn spots. Then go to another sash, and go over it in the same way; now come back to the first sash and wipe all the glycerine off the glass with another soft rag, and the dirt will come off with it; then crumple a newspaper, rubbing it soft between the hands, and polish the glass. Do this with the other windows, always letting one sash stand with the glycerine on while you do another. Wipe off the wood work and putty with another clean rag. Windows cleaned in this way in the winter do not "frost up" as those cleaned with the water will do. Try this and tell us how you like it.

Another way is to use one of the scouring powders instead of soap; rub the cake of scouring stuff with a wet rag, dab it all over the glass, and let dry; then go over it with a soft cloth or crumpled newspaper, and polish well with newspaper. It will shine beautifully.

Do not try to clean with soap suds, or with coal oil, when you can get either the scouring stuff or the glycerine. Soap suds will leave the glass streaked and smeary.

For the Cook Lady

Milk should not be allowed to boil, as the boiling temperature slightly hardens the casein and renders the fat difficult of digestion. When milk is needed hot, it should be heated over boiling water, as in a double boiler, and it is then called scalded milk.

For family use, cereals should be bought in small quantities and put into glass jars and sealed air-tight, to keep them from spoiling or being attacked by insects. Put in boiling water and salt—one teaspoonful of salt to each cupful of cereals—and boil to soften cellulose and swell starch grains, the salt giving flavor.

Vegetables that are not strictly fresh should be put into cold water an hour before cooking, and the water should be slightly salted to free them from any lurking insects; wash them clean, and drop into boiling water; very few vegetables should be put over the fire in cold water.

A useful and harmless flavoring is the common syringa leaves; the taste imparted to anything used or cooked with these is very much like cucumbers; the young leaves of the cucumber vine have a flavor like the cucumber fruit. Carrot tops, celery tops, leaves of gooseberries, peach leaves, flowering currants, orange, citron, or lemon leaves may all be used for flavoring; the leaves should be used the same as bay leaves.

Peach leaves and those of the laurel contain the virtue of bitter almonds, which is itself a deadly poison, when concentrated; but harmless in small quantities as may be used in foods.

A flannel bag, three cornered and strong, is the best for straining jellies. Juices intended for jelly should not be put into a metal vessel unless the vessel is enameled or silvered. Juices should be boiled without covering, and very gently.

Preserving Eggs—Requested.

Silicate of soda may be had of the druggist either in dry, powder form, or in solution. The method of preserving eggs by the use of water-

glass (silicate of soda) is as follows: Add ten parts of boiled and cooled water to one part of liquid water-glass, and pour into a stone jar; as the eggs are gathered, each day, see that they are perfectly fresh, drop them into the solution until the jar is sufficiently full; the eggs must be covered by the solution all the time. A light weight may be put over the top, but the fresh eggs will not float; it is only necessary to add more of solution as it evaporates. The eggs must be kept under the solution. Eggs preserved by this method will keep from six to ten months. Although the eggs may not be as well-flavored as the perfectly fresh ones, they may be used for every purpose in cookery. Keep in a cool cellar.

The Wild Garden

The best time to transplant the wildlings that you have staked or otherwise marked for transplanting during the blooming period, is October or November; or, if neglected at that time, in February or March. The autumn months are best, however, as one has more time for the work, and the roots are dormant at that time. Our native wild flowers are many of them most beautiful, and as they are rapidly becoming scarce, it is well to give a little space to them. In some lawns the various plants are arranged as nearly like they grow in their native places as possible, and where the arrangements of the grounds can be made, these "wild spots" are more lovely than the prim, artificial plantings of the best landscape gardeners can ever

be. To many of us who were accustomed to gather these "children of the prairies, meadows and forests," in their native abundance, the sight of the dear, lost flowers brings memories and tears.

Cleaning Steel Knives

For cleaning rusty steel knives, dip a flannel cloth in paraffin, rub the knife blade clean, then push up and down in the garden mold until the rust is removed. Clean silver or plated ware by rubbing with paraffin only, as the earth will remove the coating of silver. To remove stains from silver, try olive oil.

THE BOY ORATOR AND THE FIGHTING STATESMAN

The service done by Mr. Bryan to his party and the country will not be forgotten. Nobody has in recent years illustrated more wonderfully the truth that the United States is a country in which men often grow surprisingly after they have reached middle life.

Mr. Bryan at Baltimore had all the honesty, courage, and sympathy which have made him leader of the democratic liberal masses, and he had a maturity, a strength, a distinguished economy of effort, a logic, a control, which marked him as a more formidable and a more complete figure than he has been before in any of his campaigns. We liked the "boy orator" of 1896. We admire and trust the fighting statesman of 1912.—Collier's Weekly.

LATEST FASHIONS FOR COMMONER READERS

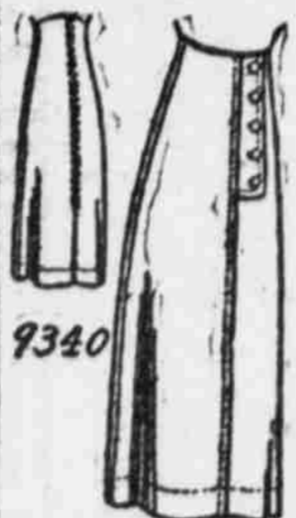
9309-9224—LADIES' COSTUME

Waist, 9309, cut in six sizes, 32, 34, 36, 38, 40 and 42 inches, bust measure. Skirt, 9224, cut in five sizes, 22, 24, 26, 28 and 30 inches, waist measure. It requires 8 yards of 44-inch material for the 36-inch size. This calls for two separate patterns, 10c for each.



9316—LADIES' KIMONO

Cut in three sizes, small, medium and large. It requires 5 1/2 yards of 36-inch material for the medium size.



9340—LADIES' FOUR-PIECE SKIRT

Cut in five sizes, 22, 24, 26, 28 and 30 inches, waist measure. It requires 3 1/4 yards of 44-inch material for the 24-inch size.



9342—GIRLS' DRESS

Cut in four sizes, 8, 10, 12 and 14 years. It requires 4 1/2 yards of 44-inch material for the 12-year size.

THE COMMONER will supply its readers with perfect fitting, seam allowing patterns from the latest Paris and New York styles. The designs are practical and adapted to the home dressmaker. Full directions how to cut and how to make the garments with each pattern. The price of these patterns is 10 cents each, postage prepaid. Our large catalogue containing the illustrations and descriptions of over 400 seasonable styles for ladies, misses and children, mailed to any address on receipt of 10 cents. In ordering patterns give us your name, address, pattern number and size desired. Address THE COMMONER, Pattern Department, Lincoln, Nebraska